



**CHRISTMAS 2018**

## **PRIVATE DINNERS**

Available 29th November-22<sup>nd</sup> December

### **THREE COURSE SET MENU**

**£35 per head**

### **TWO COURSE SET MENU**

**£29 per head**

Set menu with vegetarian option available

---

### **DRESS CODE**

Lounge suits/dress to impress

### **TIMINGS**

Arrival 7.00pm, food served 7.30pm, midnight finish

---

### **UPGRADES**

Prosecco drinks reception £6 per person

Wine for your table, half bottle of house wine £9 per person

Changes to your set menu choices £2.50 per person

Cheeseboard for your table £60

Disco from 7pm-midnight £545

Minimum numbers Sunday- Wednesday 50 people, Thurs- Sat 70 people

50% deposit upon booking, full payment due 30 days prior to date of booking along with pre orders.

Any outstanding pre orders will be allocated standard meat menu.

Any changes after the 30 day cut off will incur a £20 admin fee per change.

Table plan and name cards must be provided. We can provide this at an additional cost of £80

Minimum numbers apply, you will be invoiced for no less than minimum numbers agreed in your booking contract.

## **PRIVATE CORPORATE CHRISTMAS LUNCHES**

Available 29th November-22<sup>nd</sup> December

**THREE COURSE SET MENU**

**£30 per head**

**TWO COURSE SET MENU**

**£25 per head**

Set menu with vegetarian option available

---

### **DRESS CODE**

Lounge suits/dress to impress

### **TIMINGS**

Arrival 12.00pm, food served 1.00pm, 4.00pm finish

---

### **UPGRADES**

Prosecco drinks reception £6 per person

Wine for your table, half bottle of house wine £9 per person

Changes to your set menu choices £2.50 per person

Cheeseboard for your table £60

Minimum numbers Sunday- Wednesday 50 people, Thurs- Sat 70 people

50% deposit upon booking, full payment due 30 days prior to date of booking along with pre orders.

Any outstanding pre orders will be allocated standard meat menu.

Any changes after the 30 day cut off will incur a £20 admin fee per change.

Table plan and name cards must be provided. We can provide this at an additional cost of £80

Minimum numbers apply, you will be invoiced for no less than minimum numbers agreed in your booking contract.

## FESTIVE MENU

*Please choose either a vegetarian set menu or non-vegetarian set menu.*

### STARTER

#### **Honey and mustard smoked ham hock Ballantine**

Apple and fennel relish, garlic crostini. (GF) (DF)

#### **Grilled butternut squash & carrot panna cotta**

Garam masala, herb pesto, rocket. (V) (GF) (DF)

---

### MAIN

#### **Roast breast of Norfolk turkey**

Smoked bacon wrapped chipolata, apricot & thyme stuffing, roast potatoes, seasonal roast vegetables, rich turkey gravy. (GF)

#### **Roasted Portobello mushrooms**

Stuffed with artichokes and leeks, lemon and herbs, red pepper puree, roast potatoes, seasonal vegetables.

(V) (GF) (DF)

---

### DESSERT

#### **Warm Christmas pudding**

Brandy butter and crème Anglais (GF available)

#### **Milk chocolate Marquis**

White chocolate snow, chestnut cream, raspberry gel (GF)

TO DISCUSS YOUR REQUIREMENTS

Please call **01892 240615** or email **[leisuresales@markerstudy.com](mailto:leisuresales@markerstudy.com)**

[www.bewlwater.co.uk](http://www.bewlwater.co.uk)